

LUNC

ALA CARTE

Appetizers

- COLD -

SPECIAL ANTIPASTO MARIOS (per person) <i>Sliced Prosciutto, Coponata, Marinaded Beef, Mushrooms Vinaigrette</i> & Tomatoes with Capers.....	9
(GF) PROSCIUTTO with MELON	9
CAPONATA (Eggplant).....	8
MARINADE of BEEF	8
(GF) MUSHROOMS VINAIGRETTE	8
(GF) TOMATO SLICES	8
(GF) AVOCADO & CRAB	17
SHRIMPS REMOULADE	10
SHRIMP COCKTAIL	10
CRABMEAT COCKTAIL	12

- HOT -

CALAMARI	12
GARLIC TOAST	7
CHEESE TOAST	7
ESCARGOTS BOURGUIGNON (5).....	12
(GF) OYSTERS ROCKEFELLER (6).....	18
(GF) ITALIAN SAUSAGE with PEPPERS	12
SHRIMP SCAMPI (6).....	32
STEAK BITES	13
MARIOS MEATBALLS	9

ALA CARTE

Salads Bowls

(GF) ITALIAN SALAD	8
MARIO'S SALAD	10
CAESAR SALAD	12
<i>With Salmon Add \$5.00</i>	
CRABMEAT SALAD	16
(GF) SHRIMP SALAD	13
(GF) MARINER'S SALAD	15
(GF) CAPRESE SALAD (Choice of Dressing).....	11
<i>With Chicken Add \$3.00 or Shrimp Add \$5.00</i>	

Seafood

BROILED WHITEFISH	15
BUTTERFLIED SHRIMP	16
(GF) SALMON with RICE	17
(GF) SHRIMP BORDELAISE	18
FROG LEGS	18
DEEP SEA SCALLOPS	18
SEA BASS (On a Bed of Crab and Spinach).....	30
SALMON MARGUERITE	20
ENGLISH DOVER SOLE	32
LOBSTER TAIL (1).....	35
SHRIMP SCAMPI (6).....	35
SEAFOOD RISOTTO	18
MICHIGAN LAKE PERCH	17

PROVIMI

Veal

SCALOPPINE MARSALA	17
SCALOPPINE TOSCA	17
SCALOPPINE SICILIANA	17
SCALOPPINE PICCANTE	17
SCALOPPINE CACCIATORE	17
CUTLET PARMESAN	17
SCALOPPINE TRIESTINA	18
SPIEDINI	18
SCALOPPINE SALTINBOCCA ALLA ROMANA	16
SCALOPPINE OSCAR	18
SCALOPPINE MARENGO	20

Chicken

(GF) BROILED HALF SPRING CHICKEN	14
CHICKEN CACCIATORE	15
CHICKEN PARMESAN	15
CHICKEN PICCANTE	15
CHICKEN LIVERS with MUSHROOMS	15
CHICKEN SPIEDINI	15
CHICKEN FRANCAISE COGNAC	15

Sandwiches

Served with Cole Slaw
Add Fries \$3

MONTE CRISTO TRIPLE DECKER	12
<i>Bread Dipped in Egg Batter, Sauteed in Butter. A Combination of Ham, Cheese and Breast of Turkey</i>	
BREAST of TURKEY	11
HAM and SWISS CHEESE	10
CLASSIC CLUB	11
MARIO BURGER	12
PERCH SANDWICH	12
OPEN FACED CHICKEN PARMESAN	12

ALA CARTE

Soups

MINISTRONE	7
(GF) ONION	7
SPINACH IN CHICKEN BROTH	7
CAPPELLETTI in BRODO	7

(GF) ITEMS ARE GLUTEN FREE

*NOTICE: Items are cooked to order. Consuming raw or undercooked meat, poultry, eggs or seafood ay cause food borne illness.

HEON

A LUNCH INCLUDES SOUP OR SALAD AND PASTA

Steaks and Varieties

*CALVES LIVER with BACON.....	15
(GF) *LUNCHEON STRIP SIRLOIN.....	22
(GF) *EXTRA CUT STRIP SIRLOIN.....	25
(GF) *SINGLE RIB LAMB CHOPS (3).....	30
(GF) *LUNCHEON FILET MIGNON (7 oz).....	26
(GF) *EXTRA CUT FILET MIGNON (9 oz).....	29
(GF) *DOUBLE CUT FILET MIGNON (11 oz).....	32
(GF) *PORTERHOUSE (per person).....	25
(GF) *CHATEAUBRIAND (For 2 or More/per person).....	48
T-BONE STEAK.....	18

Beef

SLICED BEEF PICCANTE.....	18
SLICED BEEF with MUSHROOMS.....	18
SLICED BEEF MARSALA.....	18
SLICED BEEF SICILIANO.....	19
MEDALLIONS BOURGUIGNON.....	35
MEDALLIONS PEPPERONATA.....	35
MEDALLIONS STAFANELLI.....	35

Table-Side Specialties

Includes Soup or Salad
Prepared at your Table, No Single Orders

VEAL OLYMPIC

Thin slices of veal simmered in butter - flamed with cognac, sherry, mushrooms, green onions, and cream.....

40

VEAL PICCANTE

Thin slices of veal with the piquancy of lemon, deliciously laced with butter and parsley. Light and Tart.....

40

TOURNEDOS EN ANGLAIS

Medallions of prime tenderloin of beef simmered in a delicately pungent sauce, a blend of onions, English mustard, lemon, sauce Robert and demiglace - flamed with cognac.....

45

STEAK DIANE

Thinly cut prime sirloin sauteed with shallots and a little mustard - flamed with cognac and simmered in Demi Glaze and a touch of sauce Robert.....

45

TOURNEDOS MAISON

Medallions of prime tenderloin of beef, flamed with cognac and simmered in a delicate sauce, a blend of cream, madeira, tomato and onions.....

45

TOURNEDOS ROYAL

Medallions of prime tenderloin or beef, sauteed with capers, anchovies, parsley, sherry, flamed with cognac. An unusual aromatic sauce.....

45

Spaghetti and Homemade Pasta

Includes Soup or Salad

SPAGHETTI BOLOGNESE.....	13
SPAGHETTI MARINARA.....	13
SPAGHETTI with MUSHROOMS.....	14
SPAGHETTI with MEATBALLS.....	15
SPAGHETTI with CHICKEN LIVERS.....	15
SPAGHETTI CARBONARA.....	15
FETTUCCINE ALFREDO.....	16
LINGUINE with RED CLAM SAUCE.....	16
LINGUINE with WHITE CLAM SAUCE.....	16
CHICKEN TETRAZZINI.....	16
MANICOTTI.....	15
CANNELONI.....	15
LASAGNA.....	16
RAVIOLI.....	16
GLUTEN FREE PASTA <i>Marinara OR Tomato Basil</i>	16

Beverages

COFFEE
SOFT DRINKS
MILK
TEA
CAFE ESPRESSO
CAPPUCCINO
IRISH COFFEE
CAFE DIABLO

Desserts

SPUMONI
CANNOLI
TIRAMISU
VANILLA ICECREAM
SHERBERT
ICECREAM SUNDAES
FRESH FRUITS
KEYLIME PIE
CHEESECAKE

- FOR TWO OR MORE -

FLAMING CHERRIES JUBILEE (per person).....	12.00
FLAMING CHERRIES ROMANOFF (per person).....	12.00
FLAMING PEACH FLAMBE (per person).....	12.00
BANANAS FOSTER (per person).....	9.00